

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishment Name					(mm/dd/		spection r)	PERMIT#	
Family Dollar # 28521 Establishment Address (number and street, city, state, zip code)				_	Stz 949 2743			19-100	
		St. Im			i		12/10/	2017	
Owner	71040	<u> </u>	1 (00000) (·	Purpose:	Follow-u	p Relea	ise Date
Fairly Dellar of IN 11c					Routine	No 10 days			
Owner's Address						2. Follow-up	Summary of Violations:		
500 Volvo Paking Chesquake, VA 23320					2	3. Complaint	h		
Person in Charge						4. Pre-Operational	ational C NC Z R X		
Responsible Person's E-mail						5. Temporary	Menu Type (See back of page)		
Responsible Person's E-mail						6. НАССР	Menu Type (See back of page)		
Certified Food Manager					.	7. Other (list)	1 🗶 2 3 4 5		
• CRITICAL	• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATIC	ON(S) REPE	ATED FROM PREVIO	US INSPECT	TONS ARE DE	NOTED IN THE "SI	JMMARY OF VIOLATIONS" A	ND IN THE N	ŇARRATIVI	E BELOW AS "R"
Section#	C/NC	R			Narrative				orrected By
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Family Dellar (5the)

Floyd County Health Department Inspection Notes							
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